

VIRGINIE DE VALANDRAUD

Bordeaux Blanc

En Primeur 2024

Always looking for new challenges, Muriel Andraud and Jean Luc Thunevin decided in 2000 to plant some white grape varieties next to Château Valandraud's vineyard.

The result is a "haute couture" piece of work, nothing being spared to make a great white wine. The blends, different each year, are decided after several tastings and finalized just before bottling.

The 2024 Vintage by Jean-Luc Thunevin and his team: "A fresh and balanced vintage, despite a capricious climate."

The year 2024, although marked by unstable climatic conditions, allowed us to produce white wines of great finesse, thanks to the rigor and expertise of our viticulture and vinification teams.

The mild winter and exceptional rainfall set the tone early in the spring, with humid conditions leading to strong mildew pressure, especially in April. Faced with this challenge, our teams redoubled their efforts to protect the vines, carrying out de-budding and maintaining grass cover to ensure a good sanitary balance.

The alternating rainy and sunny periods throughout the summer delayed the maturation of the grapes, but this dynamic helped maintain a beautiful aromatic freshness. The lack of sunshine required strategic leaf thinning, especially for the Sauvignon Blanc and Sauvignon Gris, to preserve the health of the bunches and avoid the risk of botrytis.

This year, three successive harvests enabled us to collect healthy grapes at perfect maturity. The fresh and windy conditions following the storms helped maintain excellent sanitary conditions, while also allowing a harmonious evolution of the aromas. We paid particular attention to the ageing of our wines to "nourish" a vintage of great freshness, optimizing the expression of the lees through more frequent bâtonnages than usual.

Virginie de Valandraud blanc stands out for its lovely tension, lemony aromas and marked minerality and salinity. Exceptionally, a third of our Semillon grapes have undergone malolactic fermentation, adding richness and complexity to this wine.

Terroir : Clay-limestone on south-west facing slopes

Harvested area: 3 ha (for both first and second wine)

Blend : 60% Sauvignon blanc, 40% Semillon

Average age of the vines: 15 years

Vinification : Fermentation in barrels. Manual harvest (3 selections), storage in cold room before pressing, long pressing of about 5 hours. Fermentation in vats then barrels. Malolactic fermentation for 1/3 for the Semillons.

Ageing : 6 to 8 months - 70% in new and one or two wine barrels and 30% in concrete tanks

Production: 12 000 bottles

Consultants: Paul-Marie Morillon for viticulture and Athanase Fakorellis for winemaking

Harvest : manuals from September 12th to September 21st

Degree: 12,5% **pH :** 3.15

